



A N T I P A S T I

- Olive** castelvetrano olives, toasted fennel seeds, orange zest 5
- Carciofi** grilled marinated roman artichokes 7
- Insalata Rustica** tender greens, radicchio, fennel, radish, red onion 8
add shaved parmesan, gorgonzola dolce or local chèvre +2
- Insalata di Pere** caramelized pear, vermont blue cheese, white balsamic, almonds, dried cherries 14
- Insalata di Pomodori** heirloom tomato, burrata, torn basil, pickled chili 12
- Insalata alle Barbabietole** beets, arugula, walnuts, vermont chèvre, truffled local honey, orange supremes 13
- Antipasto Misto** artisanal salumi and cheeses, caponata, bruschette, house-cured vegetables 19

P I C C O L I P I A T T I

- Calamari Fritti** fried atlantic squid, pomodoro or apricot agrodolce 14
- Sformatino** rustic porcini and grana timbale, arugula, shaved mushroom, wood-grilled garlic toast, evoo 16
- Prosciutto e Fichi** grilled prosciutto-wrapped mission figs, Vermont chèvre, cipollini agrodolce 13
- Lumache** snails, herb butter, sambuca, green onion, wood-grilled crostini 13
- Fegatini di Pollo** chicken liver terrina, wood-grilled tuscan bread, grilled sweet onion 14
- Batù** crispy duck leg confit, eggplant caponata, arugula, fig vincotto 15
- Cozze e Vongole** roasted PEI mussels and manila clams, calabrian chilis, bread crumbs, spicy brodo 15
- Polpo** grilled marinated baby octopus, lemon, garlic, calabrian chilis 14
- Salmone Affumicato** house-cured, cold maple-smoked organic salmon, sicilian capers, lemon 13
- Carpaccio** cured natural beef, truffle, arugula, grana padano 14

P A S T A

- Tagliatelle al Ragù** egg pasta ribbons, bolognese, tomato, cream, grana padano 22
- Orecchiette con Fricone** artisanal "little ear" pasta, puglian fried cherry tomato sauce, pecorino romano 19
- Lasagna** house-made pasta sheets, veal, beef, pork, pomodoro sauce, béchamel, grana padano 21
- Lobster fra Diavolo** house-made spaghetti, lobster claw, tomato, calabrian chilis, broccoli rabe, citrus, basil 29
- Gnocchi al Tartufato** hand-rolled potato gnocchi, sausage, truffled mushroom cream, grana padano 24
- Pasta all'Amatriciana** chitarra, house-cured guanciale, tomato basil pomodoro, pecorino romano 20
- Pasta alla Parmigiana** rigatoni, house-made meatballs, fennel sausage, eggplant, pomodoro, fresh mozzarella 22

P E S C E

- Pesce del Giorno** our fresh seafood is delivered daily... please ask about today's preparations *market price*
- Capesante** pan-roasted sea scallops, potato, celery root and chestnut smash, fennel pollen 28
- Acqua Pazza** calabrian seafood soup with prawn, mussels, clams, scallops, calamari, pesce del giorno 28

C A R N E

- Pollo al Mattone** "chicken under a brick," roast potatoes, baby onions, mustard red wine reduction 25
- Coniglio alla Griglia** wood-grilled prosciutto-wrapped vermont rabbit, baby potatoes, porcini garlic cream 27
- Brasato di Manzo** slow braised beef short rib, rosemary red wine sauce, olive oil whipped potatoes 30
- Filetto al Barbera** naturally-raised beef tenderloin, barbera reduction, truffle butter, olive oil whipped potatoes 45

C O N T O R N I 6

Broccoli Rabe Grilled Vegetables Chestnut Smash Potatoes Olive Oil Whipped Potatoes

*If there is a dish from our past that you know and love,
please ask for it and we will do our best to prepare it for you.*

Consumption of raw or undercooked meats, fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

"The Tratt"